

## Selection Of Seasonal Canapes

### Starter

Bouillabaisse (authentic fish soup), smoked garlic butter, warm homemade breads

Wye Valley Asparagus, Poached Duck Egg, Saffron Hollandaise (V)

Pan Fried Cornish Scallops, Pea Puree, Crispy Smoked Pancetta Shards, Cumin Oil

English Burrata, Heritage Heirloom Tomatoes, Baby Basil, Balsamic Gel (V)

Wild Mixed Mushroom ragout, with focaccia croutons and truffle dressed rocket and pecorino (V)

Smoked ham hock and chicken terrine with curried mayo, caper and raisin puree, sourdough.

### Main Course

Curried monkfish fillet, with mussel baraghual, beetroot yoghurt, crispy Bombay potatoes, spinach, cucumber raita

Whole roasted lemon sole with brown shrimp, roasted garlic and seaweed mash, sea beets, butter sauce

Duo of beef, fillet, braised ox cheek, dauphinoise potatoes, burnt onion, charred sprouting and thyme jus

Pan roasted chicken supreme, parmesan and garden herb gnocchi, seasonal greens, tomato and basil sauce,  
parmesan crisps and dressed watercress.

Spinach and orange stuffed saddle of lamb, crispy sweetbread, pressed potato and onion cake, buttered monk's  
beard with salsa Verde, rosemary gravy and a red onion and mint sauce

Roasted squash, leek, chestnut and smoked cheddar wellington, spiced red cabbage, rapeseed and mustard mash,  
glazed parsnip and gravy. (V)

Celeriac and walnut arancini, salt baked celeriac, charred calcots, wild mushroom and pickled apple, with a rocket  
and hazelnut salad (V)

### Dessert

Caramel Pannacotta, burnt orange, candied orange and a cardamom short bread

Sticky toffee & date pudding with butterscotch sauce and clotted cream

Homemade Italian Meringue, Poached Rhubarb, Orange Curd

Warm Bakewell tart, Pistachio Cream, Fresh Raspberries

White chocolate and strawberry cheesecake, roasted strawberry sorbet, white chocolate dipped strawberries

Chocolate Pot – Raspberries – Chocolate Soil

Local Cheese Board, Figs, Homemade Chutney, Celery, Biscuits

### Tea, Coffee & Truffles